

AKASAKA ASADA
Dinner Course Menu February.2020

¥16,000

~Starter~

Baby Octopus, Bamboo Shoot, *Urui* (Hosta Plant), Steamed Ice Fish steeped in Sake
Rape Blossom with grated *Daikon* Radish & Plum, Vinegar Jelly

~Seasonal appetizer~

Jellied Snow Crab with Spring Vegetables
Tricolor Sushi : Halfbeak, Large Prawn, Cucumber
Pond Smelt stewed in Soy and Pickled Plum Stock
Broad Bean with Egg York, Japanese Parsley dressed with Tofu, Sea Cucumber Ovary

~Soup(Owan)~

Tilefish & Mugwort Dumpling, Tofu made with Japanese Yam
Ostrich fern, Japanese Pepper Leaf Bud

~Sashimi~

Kelp flavored Sevenband Grouper, Cuttlefish, Sweet Shrimp

~Seasonal dish~

Tempura; Clam, Butterbur Sprout, Aralia Sprout
Kakiage of Bamboo Shoot, Salt & Lemon
Or
Japanese Hodgepodge
Abalone, Bamboo Shoot, Steamed *Daikon* Radish
Aralia Sprout, *Kuruma-Fu*, Carrot

~Grilled dish~

Broiled Spanish Mackerel in Wakasa-style
Marinated Young *Wasabi* Flower, Grated Japanese Pepper mixed with *Miso*

~Simmered dish~

Duck and Vegetable stew in Traditional Kaga Style
Greens, Lotus Root from *Kaga*, *Sudare-Fu*, *Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
Or
Rice Porridge with Blowfish

~Dessert~

Pudding made with Mirin Sweet Sake Lees & Yuzu Citrus Peel

The contents will vary depending on the day's produce

Tax NOT included

AKASAKA ASADA
Dinner Course Menu February.2020

¥22,000

~Starter~

Snow Crab, Dipping Vinegar
Jellied Snow Crab with Spring Vegetables, Ginger

~Seasonal appetizer~

Steamed Ice Fish steeped in Sake, Sea Cucumber Ovaries,
Grated Japanese Yam, Japanese Pepper Leaf Bud with Vinegar Sauce
Baby Octopus, Kelp flavored Rape Blossom, Deep Fried Japanese Sculpin
Tricolor Sushi : Halfbeak, Large Prawn, Cucumber
Broad Bean with Egg York

~Soup(Owan)~

Blowfish Thinly coated with Kudzu Powder
Mochi-Rice Cake made with Blowfish Soft Roe, Turnip Leaves
Or
Thinly coated with Kudzu Powder, Tofu made with Japanese Yam & Mugwort,
Bracken, Japanese Pepper Leaf Bud

~Sashimi~

Thinly sliced Blowfish, Kelp flavored White Fish, Sweet Shrimp

~Seasonal dish~

Dried Sea Cucumber, Bamboo Shoot Dumpling, Goosefish Liver, Steamed *Daikon* Radish
Toasted dried Sea Cucumber Ovary, Blowfish Roe, Shiitake Mushroom,
Lotus Root, Carrot, Japanese Mountain Vegetable 'Udo'

~Deep Flied dish~

Deep flied Tilefish, Butterbur Sprout, Aralia Sprout Croquette

~Simmered dish~

Beef and Vegetable stew in Traditional Kaga Style
Greens, Lotus Root from *Kaga, Sudare-Fu, Wasabi*

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
or
Rice Porridge with Blowfish

~Dessert~

Sweet Azuki Bens Soup with Mochi Rice Cake made with Yuzu Citrus

* The contents will vary depending on the day's produce *

* Tax NOT included *

AKASAKA ASADA
Dinner Course Menu February.2020 ¥28,000

~Starter~

Snow Crab, Dipping Vinegar, Bracken, Butterbur
Japanese mountain vegetable 'Udo', Jellied Snow Crab with Spring Vegetables, Ginger

~Seasonal appetizer~

Steamed Ice Fish steeped in Sake, Sea Cucumber Ovaries,
Grated Japanese Yam, Japanese Pepper Leaf Bud with Vinegar Sauce
Steamed Abalone, Kelp flavored Rape Blossom
Broad Bean with Egg York,
Bamboo Shoot & Lily Bulb with Japanese Pepper Leaf Miso Paste,
Dried Sea Cucumber Ovaries

~Soup(Owan)~

Clam, Tofu made with Japanese Yam & Mugwort,
Daikon Radish, Carrot, Bracken, Japanese Pepper Leaf

~Sashimi~

Thinly sliced Blowfish, Sea Bream, Squid

~Seasonal dish~

Noto Beef Steak, Bamboo shoot, Broccoli, *Shiitake* Mushroom
Soy Sauce with Grated *Daikon* Radish

~Grilled dish~

Broiled Blowfish flavored with Yuzu Citrus
Grilled Blowfish Soft Roe, Thin Coating Fried Aralia Sprout, Blowfish Soup

~Simmered dish~

Steamed Daikon Radish from Kaga Area, Dried Sea Cucumber
Sweet Shrimp Dumpling, Crown Daisy from Kanazawa, Yuzu Citrus

~Today's rice or noodles~

Handmade Buckwheat Noodles served with Clear *Soba* Soup made from Salt and Kelp
Or
Rice Porridge with Blowfish

~Dessert~

Jellied Strawberry, Rice Cake with Bean Paste wrapped in Camellia Leaves

The contents will vary depending on the day's produce

Tax NOT included